



**BESPOKE**  
BREWING WHERE CRAFT  
& COMMUNITY MEET

## - BANQUET CATERING MENU -

*All entrees are priced per person and served buffet style. Minimum of 20 people.*

*Catering available in-house at Bespoke Brewing or Speckled Hen. Dates are subject to availability.*

*18% service/gratuity will be added.*

**Burger Bar:** choice of handmade burger patties, marinated chicken or house mushroom tofu patties, or choose a mix of two or three (counts needed). Served with house-made BBQ chips, coleslaw and potato salad. Includes the following burger toppings: bacon, caramelized onions, variety of cheese, lettuce, tomato, red onion, pickles & condiments on the side.

*\$25 per person*

**Taco Bar:** seasoned ground beef &/or shredded smoked chicken, Spanish rice and cilantro black beans with tortillas and house-made corn tortilla chips. Roasted tomato salsa, sour cream, shredded cabbage, pickled veggies, shredded cheese on the side.

*\$22 per person (one meat) \$25 per person (2 meats)*

**Pasta Bar:** three cheese tortellini and cavatappi pasta, house marinara and alfredo sauce. Choice of two meats: meatballs, Italian sausage or grilled chicken breast. Served with garlic bread, roasted seasonal vegetables, Caesar salad and parmesan.

*\$26 per person (choice of 2 meats)*

**Sandwich Bar:** Assorted mini/pinwheel sandwich platter: BLT's {sourdough, applewood bacon, chipotle mayo, leaf lettuce, sliced tomatoes}, Smoked Chicken Wrap {smoked chicken, bbq, slaw, pickles} Italian Wrap {provolone, basil pesto, salami, capicola, spring mix, red onion, diced tomato}. Served with coleslaw, house-made BBQ chips and potato salad.

*\$21 per person*

**Hot Dog and Bratwurst Bar:** jumbo hot dogs and bratwurst, beer cheese sauce, brewhouse chili, coleslaw, potato salad and house-made BBQ chips. Served with diced red onion, pickled jalapeños, sauerkraut, and condiments on the side.

*\$18 per person*

**Old Fashioned Buffet:** Choice of Baked Honey Ham, House-made Meatloaf, or Roasted Chicken Quarters.

*Served with seasonal vegetables, choice of roasted yellow potatoes or mashed potatoes and gravy. Served with a side house or caesar salad and rolls with butter.*

*\$25 per person (one meat) \$30 per person (2 meats)*

**Seared Salmon:** seared salmon with beer glaze and tomato jam. Served with roasted baby yukon potatoes, seasonal vegetables. Served with a side house or caesar salad and rolls with butter.

*\$32 per person*



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## - **Breakfast & Brunch** -

**Breakfast Buffet:** choice of Scrambled Eggs or Chef's Choice Frittata, fried potatoes, bacon, sausage links, fresh fruit salad, and assorted danish. \$20 per person

## - **Banquet Appetizer Menu** -

*All platters are designed for 20 people*

**Seasonal Fruit Platter:** assorted fresh seasonal fruit. \$120 (\$6/person)

**Crudité and Hummus:** seasonal fresh veggies, house made red pepper hummus and toasted garlic pita. \$120 (\$6/person)

**Charcuterie Platter:** assorted cheeses, pickled veggies and cured meats. Served with house beer mustard and garlic butter pita. \$140 (\$7/person)

**Chips and House Roasted Tomato Salsa:** crispy house-made tortilla chips with roasted tomato salsa. \$70 (\$3.50/person)

## - **Hot Appetizers** -

*Minimum of 20 people per appetizer*

**Crispy Pub Wings:** crispy fried bone in wings tossed in your choice of IPA BBQ, Classic Buffalo, Fire, or Honey Mustard. Served with house blue cheese dressing. \$150 (\$7.50/person)

**Pretzel Logs:** served with beer cheese sauce and house beer mustard. \$100 (\$5/person)

**Sausage and Goat Cheese Stuffed Mushrooms:** button mushrooms stuffed with Italian sausage, caramelized onions and creamy goat cheese baked with panko. \$120 (\$6/person)

**IPA BBQ Meatballs:** house made meatballs tossed and baked in IPA BBQ sauce. \$120 (\$6/person)

**Buffalo Chicken Dip:** house smoked pulled chicken blended with spices and assorted cheese. Served with warm pita bread & tortilla chips. \$100 (\$5/person)

## - **Desserts** -

**Seasonal Cobbler:** \$4/person

**Creme Brulee:** \$5/person

**Chocolate Stout Brownies:** \$4/person

**Chocolate Mousse :** \$5/person



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## - DRINK PACKAGES -

### **Open Bar**

**2 Hours - \$22 per person**

*Includes: Bespoke Beer, Wine, Hard Cider, and Canned Cocktails (menus vary seasonally)*

*Nonalcoholic Options include: unsweetened iced tea, lemonade & soda.*

*Option: add one hour of additional bar service: +\$7 per person*

### **Cash Bar**

*Drinks can be charged separately or on one event tab*

### **Group Drinks (non-alcoholic)**

*\$3/person for the first beverage. Add \$1/person for each additional beverage*

- *Coffee (hot)*
- *Unsweetened Iced Tea*
- *Lemonade*
- *Orange Juice*

## - ROOM RENTAL -

Now booking events in the Overlook Room at Bespoke Brewing.

This private event space is located up one flight of stairs. Room accommodates up to 60 guests. Minimum of 20 guests for catering service.

### **Rates**

*Standard Rental: \$350 for up to 4 hours*

*All Day Rental: \$600*